

Everest Inn®

A LA CARTE

FINE NEPALESE CUISINE

We strive to explore progressive ideas in the Nepalese and Indian cuisines while maintaining traditional integrity. Under the tutelage of Executive Chef Shanker Pandey, **Head Chef Ramu Bhandari** reinterprets traditional methods and ingredients to produce the finest dishes.

IF YOU HAVE FOOD ALLERGIES OF ANY KIND, PLEASE INFORM US WHEN PLACING YOUR ORDER

STARTERS

CHICKEN LOLLIES 🌶️ Pan fried battered wings tossed with ginger, garlic, chilli and spices. <i>*Contains gluten</i>	8
DUCK BREAST Marinated tandoori duck breast served on a spiced butternut squash salsa. <i>*Contains dairy & gluten</i>	9
PAN-FRIED TANDOORI SCALLOPS Tossed with nigella seeds, cumin, coriander, chilli, garlic, asparagus, spiced potato and served with cauliflower puree. <i>*Contains dairy & moluscs</i>	13
KING PRAWN PURI Cooked in Nepalese spices, served with deep fried Indian bread (Puri). <i>*Contains gluten, shellfish and dairy</i>	10
SHEEK KEBAB Spiced minced lamb cooked in a tandoori oven. Served with fresh mint yoghurt chutney. <i>*Contains dairy</i>	8
SAMOSA CHAAT 🌶️ Samosa served with spicy chickpeas, yoghurt, tamarind & coriander chutney. <i>*Contains gluten and dairy</i>	7.5

MOMO Steamed Chicken or VEGAN dumplings served with tomato chutney. <i>*Contains gluten & dairy</i> <i>A NEPALESE FAVOURITE</i>	7
TANDOORI RACK OF LAMB Marinated rack of lamb, cooked in a tandoori oven, served with a fresh mint yoghurt chutney. <i>*Contains dairy</i>	13
LIME POLEKO PRAWNS 🌶️ Pan-fried with garlic, chilli, lime and spiced tarter chutney. <i>*Contains shellfish, gluten, dairy & eggs</i>	11
PANI PURI VEGAN 🌶️ Crispy wheat balls, spiced potato, black chickpeas and infused tamarind flavoured water. <i>*Contains gluten</i> <i>A TRADITIONAL STREET FOOD</i>	7.5
CHANA CHATPATE VEGAN 🌶️🌶️ Spiced chick peas with diced potatoes, red onion tossed with chat masala, spiced tamarind sauce and chilli <i>*Contains gluten</i>	8

Some papadums while you wait?

PAPADUM BASKET Served with a tray of Mango Chutney, Mint Chutney, Carrot Pickle, Onion Salad. <i>*Contains dairy and mustard</i>	6
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TRADITIONAL INDIAN

** Served with pilau rice*

Veg 16, Chicken 18, Lamb 19, King Prawn 21.	
TIKKA MASALA Tikka cooked with butter and ground cashew nut, in a fresh creamy tomato sauce. <i>*Contains dairy, cashew nuts and coconut</i>	
KORMA Cooked with coconut in a fresh creamy sauce. <i>*Contains dairy, cashew nuts and coconut</i>	
DHANSAK 🌶️ Sweet and sour curry with lentils. <i>*Contains dairy</i>	
BHUNA 🌶️ Cooked with a medium spiced sauce. <i>*Contains dairy</i>	
ROGAN 🌶️ Cooked with tomatoes and herbs in a creamy medium spiced sauce. <i>*Contains dairy</i>	

TANDOORI SIZZLER

HANSH SEKUWA Duck breast marinated with Nepalese spices and grilled in a tandoor oven. <i>*Contains dairy</i>	21
TANDOORI MIX GRILL A platter of lamb chop, tandoori chicken, sheek kebab and chicken tikka. <i>*Contains dairy</i>	22
SHASHLICK SPECIAL Paner 16, Chicken 17 King Prawn 19.	
Grilled tikka in a tandoor oven, served with mixed peppers, onions and tomatoes. <i>*Contains dairy</i>	
Medium Hot - 🌶️ Madras Hot - 🌶️🌶️	

SIGNATURE DISHES

EVEREST LAMB SHANK 🌶️ Cooked with Nepalese medium spices, served with basmati rice. <i>CHEF'S SIGNATURE DISH</i>	24
JHILKA CHICKEN (ON THE BONE) 🌶️🌶️ On the bone chicken cooked with garam masala, ginger, chilli and herbs. Served with basmati rice.	20
HIMALAYAN PRAWN 🌶️🌶️ Cooked with yoghurt, tomatoes, mustard, green chilli and spices. Served with pilau rice. <i>*Contains shellfish, dairy and mustard</i>	21
HOUSE SPECIAL TANDOORI FILLET OF SALMON Tandoor roasted fillet of Salmon, served with stir-fried vegetables in a creamy spiced sauce. <i>*Contains dairy and fish</i>	21
AUNTY'S EGG CURRY 🌶️ Hard boiled egg, fried with Nepalese herbs and spices cooked in aunty's delicious tomato sauce. Served with pilau rice. <i>*Contains dairy, egg and mustard</i> <i>AUTHENTIC HOME FOOD</i>	19
LAKESIDE FISH 🌶️ Marinated diced fillet of white fish, pan fried with spices, lemon juice, spring onions, garlic & ginger. Served with egg fried rice. <i>*Contains gluten, egg and fish</i>	22

EVEREST PLATTERS

BIRYANI Lamb or chicken tikka cooked with saffron flavoured basmati rice, served with cucumber raita. <i>*Contains dairy</i>	21.5
DUCK BHUTUWA Cooked with ginger, garlic, cardamom, cumin & tomato. <i>Served with rice</i>	21
HARIYALI Lamb cooked with fresh mint, spring onions and Nepalese spices. <i>Served with rice</i> <i>*Contains dairy</i>	20
ALOO MASU 🌶️ Lamb & potatoes cooked with Nepalese spices, caramelised onions and fresh herbs. <i>Served with rice</i> <i>*Contains dairy</i>	20
PANEER CHILLI MASALA 🌶️🌶️ VEG Homemade cottage cheese cooked in a spiced creamy masala sauce, with a touch of fresh green chilli and spring onions. <i>Served with rice</i> <i>*Contains dairy</i>	19
CHICKEN CHILLI MASALA 🌶️🌶️ Barbequed chicken cooked in Nepalese spices with a creamy and spicy masala sauce, finished with a touch of green chilli, spring onions and coriander. <i>Served with pilau rice</i> <i>*Contains dairy</i>	20
MACCHA MODI KHOLA Marinated white fish cooked with special Nepalese spices, ginger, fresh herbs & a touch of yoghurt. <i>Served with rice</i> <i>*Contains dairy and fish</i>	21
GURKHALI 🌶️🌶️ Boneless chicken marinated with Nepalese herbs & spices, cooked with a touch of yoghurt & green chillies. <i>Served with pilau rice</i> <i>*Contains dairy</i>	20
CHICKEN NEPAL Barbequed chicken cooked with cashew nut & mango in a mild creamy sauce. <i>Served with pilau rice</i> <i>*Contains dairy, cashew nuts & coconut</i>	20
NEPALI STIR-FRY VEGAN Courgette, asparagus, beans, mushrooms and broccoli with Nepalese herbs, stir-fried and served with plain rice.	18

VEGETABLE SIDES **Contains dairy*

ALL VEGETABLE DISHES (EXCL. PANEER, RAITA AND DAAL MAKHANI)
CAN BE MADE **VEGAN** UPON REQUEST

TARKA DAAL Lentils cooked with garlic and mild spices. 7	MUSHROOM BHAJI Mushroom cooked in a medium spice. 7.5
ALOO GOBI Potatoes cooked with cauliflower & mustard. <i>*Contains mustard</i> 7	BRINJAL BHAJI Aubergine cooked with Nepalese spices, spring onions and mustard. <i>*Contains mustard</i> 8.5
DAAL MAKHANI Whole black lentils and red kidney beans cooked with unsalted butter, spices, tomatoes, onions, herbs and cream. 9	CHANA MASALA Chickpeas cooked in medium spices. 7
BOMBAY ALOO Spiced potatoes cooked with herbs. 7	SAG (WITH ALOO OR PANEER) Spinach (with potatoes or cottage cheese) 8
ONION BHAJI Onion pakora. 6.5	RAITA Cucumber infused yoghurt. 3

ACCOMPANIMENTS

PLAIN NAAN <i>*Contains dairy and gluten</i>	4
KEEMA NAAN Naan stuffed with spiced minced lamb. <i>*Contains dairy and gluten</i>	5
PESHAWAARI NAAN Naan stuffed with nuts and seeds, slightly sweetened with a touch of coconut and raisins. <i>*Contains dairy, cashew nuts and gluten</i>	5
GARLIC NAAN Naan topped with garlic, parsley and coriander. <i>*Contains dairy and gluten</i>	5
TANDOORI ROTI Indian bread made from whole wheat flour. <i>*Contains dairy and gluten</i>	3.5
TIMURI CHIPS Seasoned with garlic and Himalayan timur (from the schezwan pepper family).	3
PLAIN RICE Boiled basmati rice.	4
PILAU RICE Saffron flavoured basmati rice. <i>*Contains dairy</i>	4.5
MUSHROOM RICE <i>*Contains dairy</i>	5
EGG FRIED RICE <i>A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL</i>	5.5



DRINKS

BUBBLES

PROSECCO VALDOBBIADENE
SUPERIORE BRUT BIOLOGICO,
PRAPIAN ESTATE, DOCG
ITALY NV *Organic*
20cl btl 12.5 75 cl btl 41
**Awards - Silver IWSC 2022*

PROSECCO ROSÉ BRUT,
SACCHETTO, DOC ITALY 2021
75cl btl 45

CLASSIC CUVÉE BRUT,
CHALKLANDS - KENT.
ENGLAND NV
75 cl btl 51

MOET et CHANDON NV
75 cl btl 71

LAURENT-PERRIER, CUVÉE ROSÉ,
CHAMPAGNE, FRANCE NV
75 cl btl 131

WHITE

LES BOULES, VIN DE FRANCE 2021
175ml 7 250ml 9 btl 25

ECHEVERRIA SAUVIGNON BLANC
RESERVA, CHILE 2022
175ml 9 250ml 11 btl 29

PINOT GIRGIO SACCHETTO
ITALY 2021
175ml 9.5 250ml 12 btl 31

SWARTLAND FOUNDERS CHENIN
BLANC SOUTH AFRICA 2022
btl 34

FOUNDSTONE UNOAKED
CHARDONNAY, AUSTRALIA 2021
btl 37

SAINT CLAIR SAUVIGNON BLANC,
MARLBOROUGH, NZ 2022
**Awards - Silver Medal IWC 2019, 2020*
btl 45

ROSE

TRAMARI PRIMITIVO ROSE,
CANTINA SAN MARZANO, PUGLIA
ITALY. 2021
175ml 9.5 250ml 12.5 btl 35
**Awards - Bronze Medal DWVA 2022*

RED

LES BOULES, VIN DE FRANCE
2021
175ml 7 250ml 9 btl 25

ECHEVERRIA MERLOT
RESERVA, CHILE 2021
175ml 9 250ml 11 btl 29

MALBEC "RAICES" ANDELUNA,
UCO VALLEY, ARGENTINA 2021
175ml 9.5 250ml 12 btl 34

NEGROAMARO 'IL PUMO'
CANTINA SAN MARZANO,
ITALY, 2021
btl 37

WINEMAKERS RESERVE BLACK
SHIRAZ - BERTON VINEYARD,
PADTHAWAY. Australia 2021
btl 40

RIOJA RESERVA BODEGAS
ONDARRE. SPAIN 2018
btl 45
**Awards - Bronze Medal DWVA 2022
- Silver Medal IWC 2022*

BEERS

EVEREST GOLD DRAUGHT
4.5% abv, Half pint 3.5 Pint 6.5

COBRA INDIAN BEER
4.5% abv, 620ml btl 7.5

NEPALESE GURKHA BEER
4.8% abv, 660ml btl 8

NON-ALCOHOLIC BEER
alcohol free, 330ml btl 3.5

MAGNERS IRISH CIDER
4.5% abv, 568ml btl 6

**DWVA - Decanter World Wine Awards
IWC - International Wine Challenge*

Wines served at 175ml (125ml on request).

